
MAISON
de BARFONTARC
2017
TRÈS VIEUX
RATAFIA
CHAMPENOIS
N° 001/456

CHAMPAGNE
de BARFONTARC

Très Vieux Ratafia Champenois

VINTAGE 2017



PINOT NOIR **100%**

2017 HARVEST **100%**

AGED 8 YEARS IN BARRELS

PINOT NOIR MUST **82%**

18% CHAMPAGNE EAU-DE-VIE

RATAFIA IS PRODUCED USING THE MUTAGE TECHNIQUE: EAU-DE-VIE (MADE IN CHAMPAGNE) IS ADDED TO GRAPE MUST TO STOP FERMENTATION. THIS PROCESS PRESERVES ALL THE GRAPE'S NATURAL AROMAS AND SWEETNESS.

ORIGIN BAROVILLE - CÔTE DES BAR IN CHAMPAGNE

BOTTLED FEBRUARY 2026

PRODUCTION
○ 456 BOTTLES (50 CL)

ALCOHOL CONTENT 18% VOL.

AGEING POTENTIAL UP TO 5 YEARS

RECOMMENDED SERVING TEMPERATURE 8°C

STORAGE ADVICE BOTTLES SHOULD BE STORED IN A COOL, DARK PLACE AT BETWEEN 10 AND 15°C, IN RELATIVELY HIGH HUMIDITY, IDEALLY AT 75%

A characterful aperitif shaped by time

BARFONTARC's Very Old Ratafia benefits from extended oak ageing, bringing depth and complexity. A 100% Pinot Noir spirit with rich, mature and elegant aromas.

Tasting

APPEARANCE
Deep amber with mahogany and copper highlights.

NOSE
Intense and complex, combining walnut, dried fig, caramel, vanilla and spices.

PALATE
Rich and generous, with aromas of candied quince, honey, vanilla and fine oak. A fine balance between sweetness, freshness and power, with a long, persistent finish.

Food and ratafia pairings

Very Old Ratafia Champenois is best enjoyed neat, as a digestif or during a special tasting moment. It pairs beautifully with chocolate desserts, dried fruits, mature cheeses or foie gras.